ZANUSSI

Forni da incasso
Built-in ovens
Einbaubacköfen
ZO W5
ZO B5
ZO S5
ZO A5
ZO W7
ZO S7
ZO B7

GRAFICHE M.D.M. - Forlì

Libretto istruzioni
Instructions booklet
Gebrauchs-und Installations- Hinweise

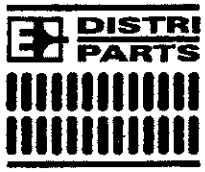
27296-6866

6/97

Assistance and spare parts

This appliance, before leaving the factory, has been serviced and tuned by expert specialised personnel, so that it gives the best possible results. Any repair or adjustment which might become necessary subsequently must be carried out with the maximum care and attention. It is for this reason that we recommend that you always contact your nearest Assistance Centre, specifying the nature of the problem and the appliance model in your possession.

Original spare parts, certified by the product manufacturer and distinguishable by the following symbol,



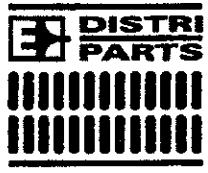
are only available from our Technical Assistance Centres and Authorised Spare Parts Dealers.

The manufacturers accept no responsibility for any possible imprecision, traceable to printing or transcription errors, contained in this booklet. They reserve the right to make any modifications to their products considered necessary or useful, also in the interest of the consumer, without prejudicing the essential functional and safety characteristics of the appliances.

Assistenza e ricambi

Questa apparecchiatura, prima di lasciare la fabbrica, è stata collaudata e messa a punto da personale esperto e specializzato, in modo da dare i migliori risultati di funzionamento. Ogni riparazione, o messa a punto, che si rendesse in seguito necessaria, deve essere fatta con la massima cura e attenzione. Per questo motivo, raccomandiamo di rivolgerVi sempre al Concessionario che ha effettuato la vendita o al nostro Centro di Assistenza più vicino, specificando il tipo di inconveniente e il modello di apparecchiatura in Vostro possesso.

I ricambi originali, certificati dal costruttore del prodotto, e contraddistinti dal seguente marchio



si trovano solo presso i nostri Centri di Assistenza Tecnica e Negozi di Ricambi Autorizzati.

La Casa Costruttrice non risponde delle possibili inesattezze, imputabili a errori di stampa o di trascrizione, contenute nel presente opuscolo. Si riserva di apportare ai propri prodotti quelle modifiche che ritenesse necessarie o utili, anche nell'interesse dell'utenza, senza pregiudicare le caratteristiche essenziali di funzionalità e sicurezza.

The Guarantee

Important!

The use of this new appliance is easy. However, to obtain the best possible results, it is important to read this booklet carefully and to follow all the instructions before using it for the first time.
The booklet provides all the correct information regarding installation, use and maintenance, as well as giving useful tips.

Your new appliance is covered by a guarantee. You will find the Guarantee certificate attached to this booklet. If the certificate is not evident, contact your supplier quoting the date of purchase, the model and the serial number of the appliance, which are printed on the identification plate of the appliance.
Keep the certificate, since it will be necessary to present it, together with the till receipt or the delivery slip, to the Technical Assistance Service personnel should you require help. In the absence of these documents the technical personnel is obliged to charge for any repairs undertaken.

Zanussi's Technical Assistance Service, thanks to its numerous authorized centres, operates with the most prestigious names in domestic electrical appliances. If you require help you should contact your nearest Centre by consulting the telephone directory under ZANUSSI **or the Yellow Pages under Electrical Appliances/Repairs.**

Fitting and assembly
Insert the appliance into the cabinet space; open the oven door and fix the body of the oven to the cabinet using four wood screws of a suitable size for the holes already made around the oven (see figs 20 and 21).
Where both an oven and a cooking hob are being fitted, the electrical connection for each of these appliances must be made separately, both for electrical reasons and to facilitate the frontal extraction of the oven.
Any extension leads needed should be made out of cable suitable for carrying the prescribed power.

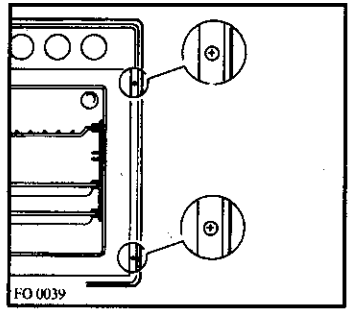


Fig. 20

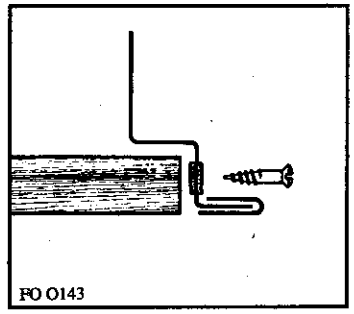


Fig. 21

Fixing the oven into kitchen cabinets

Any cabinet containing an electrical appliance must have the charcteristics held suitable for this purpose to permit the appliance to operate to its best potential.
Protection against any possible contact with the electrical parts must be assured through the correct installation of the appliance into the cabinet, in accordance with the current safety regulations.
All parts which assure protection, even a cover panel (where for example the appliance is positioned at the beginning or at the end of the cabinet composition) must be fixed in such a way that they cannot be removed without the aid of tools.

Fitting dimensions of oven (fig. 16)

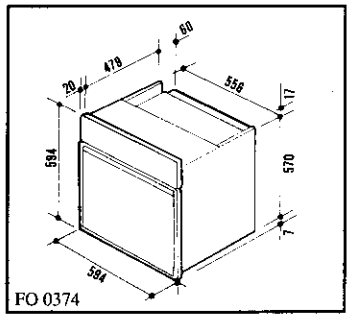


Fig. 16

Fitting in column
the space of the cabinet should have the dimensions shown in fig. 17.

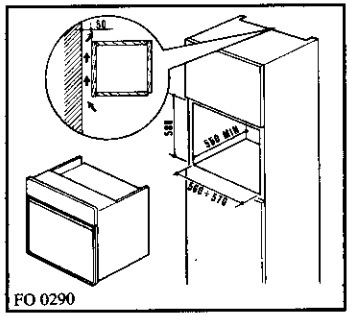


Fig. 17

Fitting under work-surface with cookng hob (fig. 18).

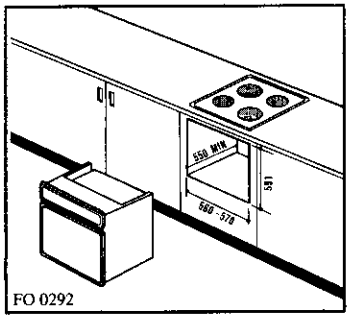


Fig. 18

Fitting under work-surface with no cooking hob (fig. 19).

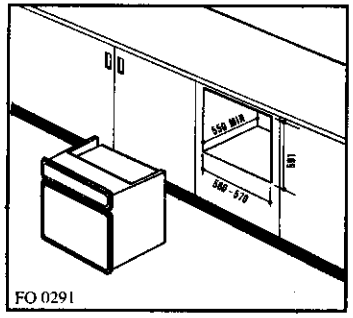


Fig. 19

WARNINGS - BUILT-IN OVENS

It is of the utmost importance that this booklet be kept with the appliance, so that it can be consulted for any reason.Should the appliance be sold or transferred to another owner, please ensure that the booklet goes with it, so that the new user is able to become familiar with its operation and the relevant warnings.

These warnings hasve been included for your safety and for that of others. We ask you, therefore, to read them carefully before installing and using the appliance.

This appliance has been designed for use by adults. Care should therefore be taken that children do not attempt to play with it.

Any modification of the domestic electrical system which may be necessary prior to the installation of the appliance should be carried out solely and exclusively by competent personnel.

In the case of technical problems, contact your nearest Technical Assistance Centre and be sure to ask for original spare parts.

It is dangerous to modify or attempt to modify the characteristics of the appliance.

Always insert the dripping-pan when using the grill or cooking meat on the grill. Pour a little water into the dripping-pan to avoid burning fats producing unpleasant odours.

Always use oven gloves when removing dishes from the oven.

The oven remains hot for a considerable length of time after being switched off. Children must be watched continuously, and special care should be taken that they neither touch the surfaces and nor play anywhere near the appliance, either when it is in operation or before it has cooled down completely.

Care must also be taken when using spray cleaning products . Never direct the spray onto the filter (in those appliances which possess one), the resistances and the thermostat bulb.

Ensure that the control knobs are in the "0" position when the appliance is not in operation.

For reasons of hygiene and safety this appliance must always be kept clean (see relative instructions).

This product was designed for cooking food, and must not be used for other purposes.

Do not line the walls of the oven, especially the lower part, with tinfoil.

If your appliance has self-cleaning panels, these should be washed with soap and water (see cleaning instructions).

Ensure that the appliance is unplugged and completely cooled before undertaking any maintenance or cleaning operation.

Make sure that the oven grills have been inserted correctly (see instructions).

Never attempt to carry out any type of repair yourself. Repairs done by unqualified individuals can cause damage to the appliance. Contact your nearest Assistance Centre and use only original spare parts.

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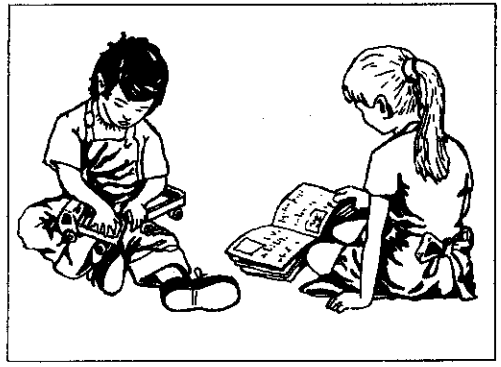
When the oven and the grill are in use the appliance is subject to considerable heating of the glass of the oven door and the adjacent parts. Care should therefore be taken that children do not attempt to play anywhere near it.
If other electrical appliances are plugged into a socket near the oven, make sure that the cable neither touches the heated cooking zones nor gets caught in the oven door.



Instructions for the installer

Only qualified personnel should install the appliance (place in cabinet and make electrical connection). Every operation must be carried out with appliance disconnected from the electricity supply; when this is not possible the maximum care is required when working on the appliance.

Electrical connection

Before proceeding to the connection of the oven make sure that:

the limiting valve and the domestic electrical circuit are sufficient to support the load of the appliance (see identification plate).The electrical system is equipped with an earthing cable in accordance with current norms and legal provisions. The plug or omnipolar switch used to carry out the connection is easily accessible once the appliance is installed- The appliance is sold without power cable, so it will be necessary to use an H07 RN-F; H05 RN -F; H05 RR -F; H05 VV - F type cable must have a normalised plug both suitable for the electrical load indicated on the identification plate.
The plug should be connected to a suitable elctrical socket.
If a direct connection to the supply is desired an omnipolar switch having a minimum opening of 3mm between the contacts must be installed between the appliance and the electricity supply; this switch must be suitable for the electrical load of the appliance and must conform to the current norms.
The yellow/green earth wire must not be interrupted by the switch.
In every case the supply cable must be positioned insuch a way that it can, at no time, reach temperaures of more than 50°C above room temperature.
After connection test the heating elements by putting them into operation for abour 3 minutes.

The manufacturers decline all responsibility for damage or accidents in cases where norms have not been observed and reapected.

General cleaning

General cleaning

The oven should be cleaned when it is cold. Wash the enamelled parts with luke-warm water and soap; do not use abrasive products, pads, steel wool or acids, which could ruin these surfaces. After use, the stainless steel parts should be thoroughly rinsed in water and dried with a soft cloth or a shammy leather.
Use the normal non-abrasive detergents or specific products available on the market on tough stains, or a little hot vinegar. The glass door should be cleaned only with hot water, and the use of rough cloths shloud be avoided.
Hot acids from fruit, suchas lemons, plums etc., leave very stubborn stains on enamelled sufaces, which can cause the enamel to lose its shine but does nor effect the functioning of the oven.
Cleaning the oven after use will make it easier to remove cooking residues and avoid them burning the next time the oven is used.

Cleaning the oven door

It is advisable to remove the door from the oven in order to clean thoroughly; to do this follow this procedure:
open it completely; lift the two levers positioned on the hinges and rotate them completely towards the door; close the door until it touches the two levers; push the door further towards the closed position and pull it outwards, extracting it.
Lay it on a flat horizontal surface (fig. 14); unscrew the screws (A fig. 15), lift the glass slightly (B fig. 15) and remove it by pulling it forwards. When all parts of the door have been cleaned, replace the glass (C fig. 15), and replace the door by reversing the procedure described above. The door is in the correct position when the levers fit completely with the hinges.

Oven door rim

Check the rim around the door-space of the oven periodically to ensure that it is not damaged. If it is damaged, the appliance should not be used until it has been repaired. Contact your nearest assistance centre and ask for original spare parts only.
Do not use abrasive substances to clean the rim.

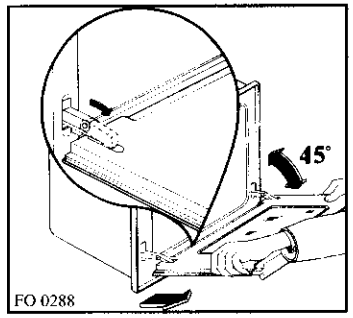


Fig. 14

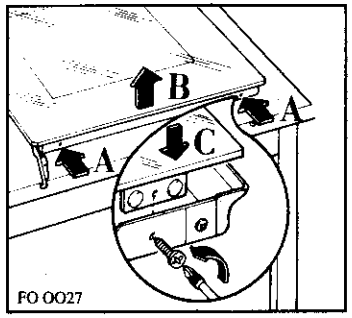


Fig. 15

Technical Characteristics

			ZO W 7 ZO B 7 ZO S 7	ZO W 5 ZO B 5 ZO S 5 ZO A 5
External oven dimensions:	Height	cm	59,4	59,4
	Width	cm	59,4	59,4
	Depth	cm	53,9	53,9
Internal oven dimensions:	Height	cm	32,5	32,5
	Width	cm	42,0	42,0
	Depth	cm	39,0	39,0
	Volume	dm^3	53	53
Power:	Convection resistance	W	2000	2000
	Simple grill resistance	W	1400	1800
	Double grill resistance	W	2400	—
	Normal function resistance (top and bottom)	W	2000	2000
	Motor fan convection	W	30	30
	Cooling motor fan	W	20	20
	Oven light	W	15	15
Maximum oven power:		W	2435	2070
Supply tension (50 hz)		V	230	230

This appliance is in confirmity with the D.M. 13/4/1989 and with the EEC Directive of 2/6/87 relating to the suppression of radiodisturbances.

Do not rest anything on the bottom of the oven: dripping-pan, baking sheet, casseroles, oven dishes, tinfoil or anything else during operation, since this could cause stagnation of the heat and damge the enamel of the oven.

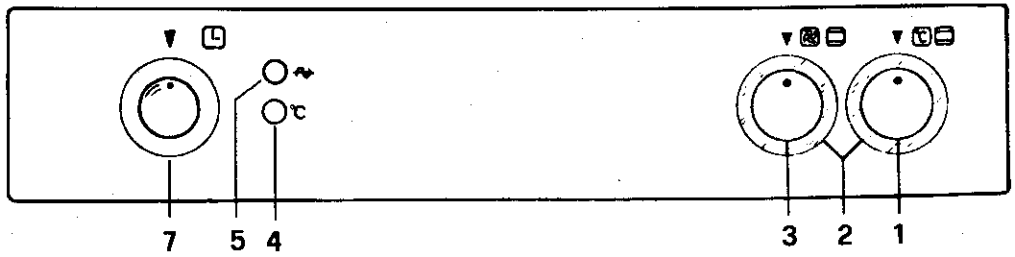
User Instructions

Installation

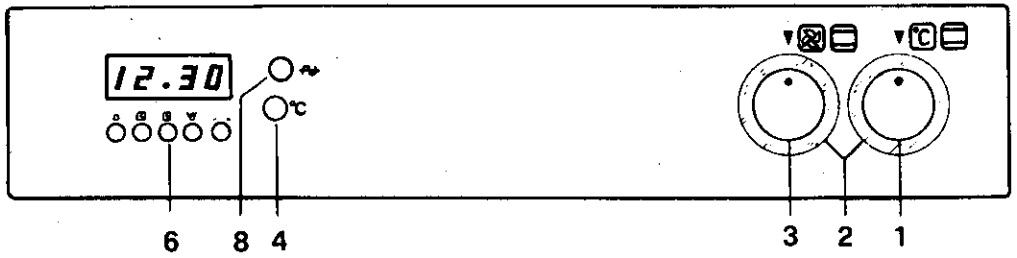
It is important to have all operations connected with the installation of the appliance carried out by qualified personnel, in accordance with the current norms.
Specific instructions are given in the chapters reserved for informaton to the installer.
Before using the appliance carefully remove the special protective film from the stainless steel or anodized aluminium parts.
Smoke and unpleasnat odours are produced, during the first few minurtes of operation, by the oven's thermal isolation and grease residues from construction.
You are advised to let the oven run, empty, on the maximum temperature for about 45 minutes.

Use

ZOW5 - ZOB5 - ZOS5 - ZOA5



ZOW7 - ZOB7 - ZOS7



Command Panel:

1. Thermostat knob
2. Finder
3. Selection knob
4. Thermostat pilot light
5. General pilot light
6. Programmer
7. Timer
8. General pilot light for model ZO S7

Changing the oven light bulb

Disconnect the appliance from the electricity supply, press and unscrew the glass protection sheath (fig. 12);
unscrew the bulb and replace it with another one suitable for high temperatures (300°C) with the following characteristics:

Tension :	230 V (50 Hz)
Power :	15 W
Attachment:	E14

Replace the glass sheath and re-connect the electricity supply.

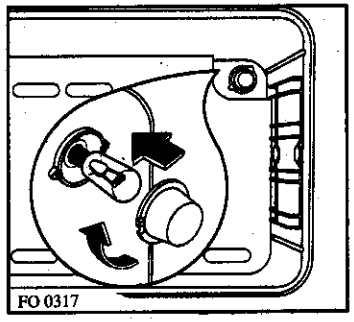


Fig. 12

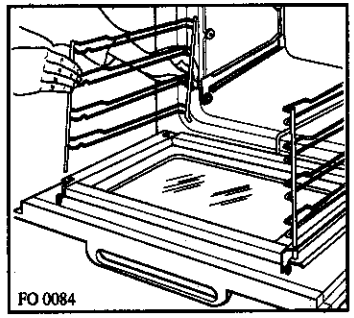


Fig. 13

Maintenance

Ensure that the appliance is disconnected from the electricity supply before embarking upon any maintenance operation.

General cleaning

The oven should be cleaned when it is cold. Wash the enamelled parts with luke-warm water and soap, do not use abrasive products, pads, steel wool or acids which could ruin these sufaces.
After use, rinse the stainless steel parts thoroughly in water and dry them with a soft cloth.
For persistent stains use normal non-abrasive or specific products which are available on the market.
Use only hot water to clean the glass of the oven door, and avoid using rough cloths. Hot acids from fruit (for example lemons, plums etc.) leave tough stains on the enamelled sufaces, which may cause them to lose their shininess but in no way affects the functioning of the oven.
Clean the oven after use as it will be easier to remove cooking residues and thus avoid them burning next time the oven is used.

Cleaning the oven

If the oven does not have self-cleaning panels it is advisable to clean it carefully, after use when it has cooled down completely, with hot water and soap (or with the special products available on the market).

Removal of the extractable trolley

(only for model ZO W7/ZO B7/ZO S7)

Open the door of the oven and release the trolley operating on the lever «a» (fig. 10).
Remove the trolley pulling it out and remove the cooking shelves.
Take the back element (fig. 11) and the side grills (fig. 13) out.
The side grills and the cooking shelves are equipped with fastening notches «**b**» (fig. 10).

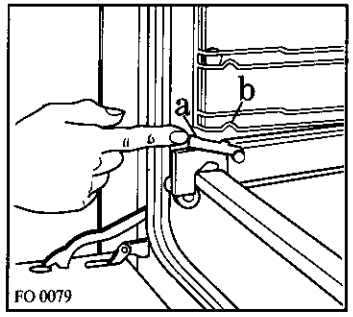


Fig. 10

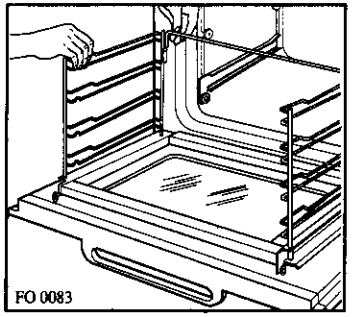


Fig. 11

Multi-Function Electric Oven

Selection knobs (fig. 1 and 2) and thermostat knob (fig. 3)
Allow the choice of the best heating method for various types of cooking , by activating the heating elements appropriately, and the regulation of the temperature to the desired dgree.

Meaning of symbols:

switching on of the oven light
upper and lower heating elements
upper heating element
lower heating element
simple grill element
double grill element
fan grill element
convection heating element
thawing

Traditional cooking
Turn the selection knob to the position and the thermostat knob to the desired temperature.

If stronger heating is require in the upper or lower parts of the dishes, turn the selcion knob to the position (hot on top) or to the position (hot on the bottom). The temperature will never exceed 220-24o°C in this position.

Cooking with the grill
Turn the selection knob to the or position; move the thermostat knob to the desired temperature.
When the selection knob is in the position maximum power and a uniform grilling on all parts exposed to the heat are obtained.

Heat-blast cooking
Turn the selection knob to the position; turn the thermostat knob to the desired temperature (maximum 200°C).

Convection cooking
Turn the selection knob to the position; turn the thermostat knob to the desired temperature.

The door of the oven must be kept closed during all types of cooking.

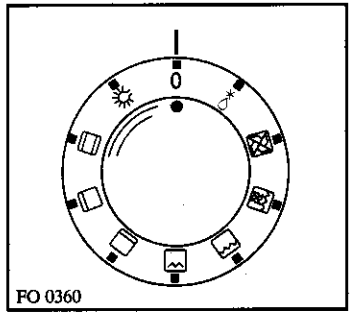


Fig. 1

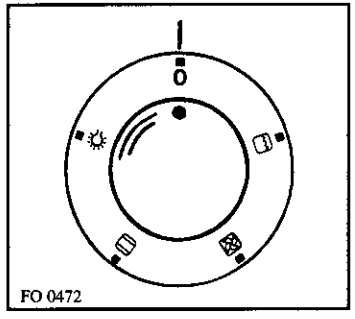


Fig. 2

Thawing
Turn the selection knob to the ❄ position.

In this way the motor fan is switched on, favouring the rapid thawing of frozen foods by circulating the cold air inside the oven.
When the selection knob is in the ❄ position, ensure that the thermostat knob is on ●.

Finder
This means that the position selected with the knob remains visible and illuminated at all times and in all operation modes.

°C thermostat pilot light
Thsi goes out when the oven reaches the pre-selected temperature, and will come back on again whenever the thermostat intervenes to re-establish the temperature.

General pilot light
This comes on when the selection knob is turned beyond the position.

Mechanical timer
The timer can be set for a maximum of one hour. The setting knob (fig. 4) should be turned clockwise as far as the 60' position and the anti-clockwise as far as the time desired. Once the pre-selected time has passed there will be anacoustic signal which stops automatically. The timer, when this signal sounds, does not interrrupt the functioning of the oven.

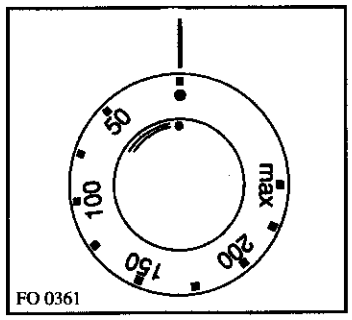


Fig. 3

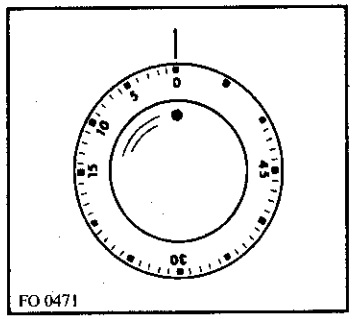


Fig. 4

Table n. 1

Traditional grilling

Cooking type	Quantity	Shelf no.	Temp. °C	Time in minutes upper	lower
Chicken breast	400	3	Max	13	10
Toasted sandwich	200	3	Max	3	1
Sausages	500	4	Max	10	6
Chops	500	4	Max	12	8
Fish, fillets	500	4	Max	8	6

Table n. 2

Heat-blast grilling

Cooking type	Quantity	Shelf no.	Temp. °C	Time in minutes upper	lower
Roast pork	1500	2 or 3	170	45	30
Roast beef	200	3	220	30	20
Chicken	1200	2 or 3	190	40	30
Mixed kebabs	800	3	200	15	10
Whole fish	800	3	200	12	8

NOTES

1) The dripping-pan should always be positioned at the lowest level for the collection of cooking juices; it is advisable to add 1/2 litre of water to it.
2) All types of cooking must be carried out with the oven door closed.

Tips on grill cooking

Grill cooking

Turn the selection knob to ⊡ or ⊡, and turn the thermostat knob to the desired temperature setting. When the selection knob is on the ⊡ position maximum power and uniform grilling on all exposed surfaces are obtained.
Meat and fish to be grilled should be lightly oiled and always placd directly on the grill shelf, the level of which will depend upon the thickness of the meat or fish you are cooking, in order to avoid burning it on the outside and undercooking the inside.
The grill can be used with the turn facing both upwards and downwards; the dripping-pan should always be inserted in the first shelf-level (fig. 9).
Almost all meats can be grilled; exceptions are some lean game meats and meatballs.

Heat-blast cooking

Turn the selection knob to the ⊡ position and the thermostat knob to the desired temperature setting (max. 200°C).
This type of cooking involves the alternate functioning of the grill and the fan (convection heating), and allows the heat to penetrate gradually to the inside of the food without exposing the external surfaces for too long to the direct action of the grill.
Suitable for: thick meats; poultry; whole fish such as trout, mackerel, mullet .

Cooking times

The cooking times can vary according to the nature, homogeneity and volume of the foods. It is advisable to supervise the initial cooking operations and observe the results.
We have included time-temperature tables as a guide to cooking times: Grill (Table 1) and Grill and Heat-blast (Table 2).

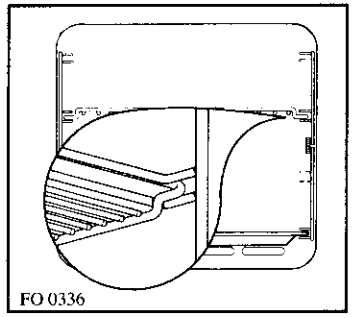


Fig. 9

Electronic programmer (fig. 5)
Models ZO W7 - ZO B7 - ZO S7

Command keys

🔔	**A** Setting and visualisation of current time and timer. Acoustic warning of interruption
	B Setting and visualisation of length of cooking time
STOP	**C** Setting and visualisation of end of cooking time
✋	**D** Manual operation

Command knob

	E Setting of times (forwards and backwards)

Function pilot lights

When the pilot light comes on it means that the fuction is in the operative phase.

•	**1** General functioning
	2 Programme in operation
	3 Automatic function

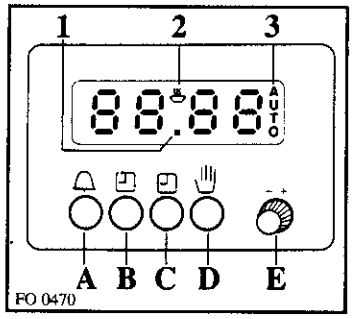


Fig. 5

Use

There follows a description of the various functions of the programmer and the sequence of operations to be carried out in order to use it.

Setting the current time

The clock is designed to indicate the hour from 1-24 and the minutes from 0-60.
When the appliance is connected to the electricity supply, the figures on the visualisation panel will flash, thus signalling the necessity of setting the clock.
Follow this procedure to set the hour:
press the buttons 🔔 and at the same time with your fingers (ref. A,B) and to set the hour and the minutes turn the - + knob (ref. E).
The electric clock will start as soon as the buttons 🔔 are released (the pilot light remains alight).
Press button D to switch off the pilot light .
Follow the same procedure to effect any alterations.

Setting timer with acoustic warning
This function can only be used when the manual function button (D) is under pressure. The maximum programmable time for the acoustic warning signal is 23 hours and 59 minutes.
Follow this procedure to set the desired length of time: press button D (the pilot is off and the pilot is on);
press the button (A); at the same time turn the -+ (E) knob and set the alarm time desired.
Release button A.
When the time you have set is over the acoustic signal comes into operation, and continues to sound for two minutes unless you interrupt it by pressin the button (A).
Whatever function it is fulfilling, the acoustic warning signal will always sound for two minutes unless interrupted with the button (A).

Semi-automatic function
It is possible to begin the cooking immediately and programme the length of time. The maximum cooking time programmable is 23 hours and 59 minutes. Once you have arranged the foods to be cooked in the oven, turn the selection knob and the thermostat knob (fig. 1 and 2) to the desired position and follow this procedure:
press the button marked (ref. B) and set the desired cooking time with knob -+(ref. E,) making sure that button B is still pressed; when button (ref. B) is released the two pilot lights and remain on indicating that the programme is in operation.

At the end of cooking an acoustic signal is activated, and at the same time the pilot light will go off and the pilot light will flash.
Press button D (pilot light on) to switch it off.

Automatic function
It is possible to begin, check and end cooking automatically.
The maximum programmable cooking time is 23 hours and 59 minutes.
When the foods to be cooked have been positioned , turn the selection and thermostat knobs to the desired position (fig. 1 and 2) and follow this procedure:
press the STOP button (ref. C) and, keeping it pressed down, use the -+ knob (ref. E) to set the end of cooking time; on release of the button the pilot lights and STOP will remain on, indicating acceptance of the time set.
Press the button (ref. B) and , keeping it pressed down, use the -+ button (ref. E) to set the desired length of cooking time; release of the button (ref. B) will switch on the pilot light , while the pilot light will go off, indicating that the programme is in operation.
When cooking begins the pilot light will come on, and at the end of cooking the acoustic warning signal will be activated.
When the acuostic signal stops the pilot light will flash; press button D (pilot light on) to switch it off.

Cooking table for traditional and convection cooking

QUANTITA' gr.	FOOD	Traditional Level	Traditional Temp. °C	Convection Level	Convection Temp. °C	Cooking time	NOTES
	CAKES						
	Beaten mix	2	200	2 (1and3)	175	45 ~ 60	
	Risen mix	2	200	2 (1and3)	175	20 ~ 35	
	Short pastry flan base	2	200	2 (1and3)	175	20 ~ 30	
	Ricotta cake	1	175	2	150	60 ~ 80	
	Apple cake	1	200	2 (1and3)	175	40 ~ 60	
	Strudel	2	175	2 (1and3)	150	60 ~ 80	
	Tarts	2	200	2 (1and3)	175	45 ~ 60	
	Small cakes	2	200	2 (1and3)	175	15 ~ 25	
	Biscuits	2	200	2 (1and3)	175	10 ~ 20	
	Meringues	2	100	2 (1and3)	100	90 ~ 120	
	BREAD & PIZZA						
1000	White bread	1	200	2	175	45 ~ 60	One loaf
500	Brown bread	2	200	2	175	30 ~ 45	Loaf tin
500	Bread rolls	2	200	2 (1and3)	175	20 ~ 35	8 rolls
250	Pizza	1	220	2 (1and3)	200	20 ~ 35	drip-pan
	OVEN BAKES						
	With pasta	2	200	2 (1and3)	175	40 ~ 50	
	With vegetables	2	200	2 (1and3)	175	45 ~ 60	
	Quiches	2	200	2 (1and3)	175	35 ~ 45	
	Lasagne	2	200	2	175	45 ~ 60	
	MEAT						
1000	Roast beef	2	200	2	175	50 ~ 70	On grill
1200	Roast pork	2	200	2	175	100 ~ 130	On grill
1000	Roast veal	2	200	2	175	90 ~ 120	On grill
1500	Eng. r.beef	2	220	2	200	50 ~ 70	On grill
1200	Lamb	2	200	2	175	110 ~ 130	Leg
1000	Chicken	2	200	2	175	60 ~ 90	Whole
4000	Turkey	2	200	2	175	210 ~ 240	Whole
1500	Duck	2	175	2	160	120 ~ 150	Whole
3000	Goose	2	175	2	160	150 ~ 200	Pieces
1200	Rabbit	2	200	2	175	60 ~ 80	Pieces
	FISH						
1000	Whole	2	200	2 (1and2)	175	40 ~ 60	2 pish
800	Fillets	2	200	2 (1and3)	175	30 ~ 0	4 fillets

NOTES:

1) The cooking times indicated do not include pre-heating times; we recommend about 10 minutes of pre-heating for cakes, pizza and bread especially.
2) The cooking level given in brackets is the one to be preferred if cooking on more than one level.

Oven fan protection filter
During the cooking of meats, to avoid excessive fats splashing onto the fan, it is necessary to use the provided filter, already fixed to the posterior wall of the oven (fig. 8). Once cooking is finished the filter shuold be removed and washed carefully. To remove the filter it is sufficient to push the protruding tongue upwards (fig. 8)

The filter should not be used for the cooking of other foods.

Cooking times
Cooking times vary depending on the nature, homogeneity and volume of the foods.
It is advisable to supervise the initial cooking operations and observe the results inasmuch as similar results will be obtained for the same dishes in the same conditions.
We give two cooking tables to serve as indications.
Experience will suggest subsequent variations to be made to the values given in the tables.

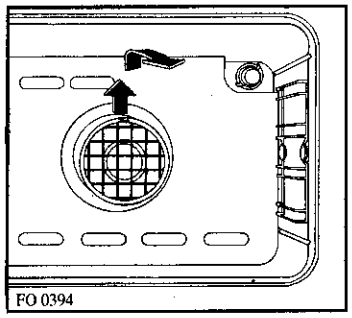


Fig. 8

Manual function :
The oven can also be used manually, that is to say without any type of programming. In this case it is necessary to press button D (pilot light off and pilot light on).

Lack of electrical supply
All the information contained in the programmer will be lost if there is a power-cut (exact time, programmes selected or in operation).
When power returns the necessity to reset will be indicated on the visualisers (flashing zero figures).

Safety thermostat
In order to avoid excessive over-heating due to potential defects in the components, the oven has a safety thermostat which interrupts the electricity supply.
The re-establishing of functioning, once the oven temperature has been reduced, is automatic.
However, the safety thermostat only intervenes when there is a defect in the components, and it is therefore necessary to call the Technical Assistance Service.

Cooling fan
The function of the fan is to cool the command panel, the knobs and the oven door handle. The air flows out from the space between the command panel and door handle.
The fan switches on and off automatically when the selection knob is turned to the appropriate position.
After cooking has finished turn the thermostat knob to the ● position for a few minutes, leaving the selection knob where it is on the cooking programme selected. This will eliminate steam and unpleasant smells.

Cooking with the multi-function oven
This oven, with its capacity to execute traditional, convection, heat-blast and grill cooking, optimises cooking operations.

Traditional cooking :
The heat source issues from both the top and the bottom of the oven, so it is preferable to use the middle position shelves. If the dish being cooked requires a stronger heat either on the top or the bottom, use the upper or lower shelf respectively.

Convection cooking
The heat is transmitted to the food by pre-heated air which is then circulated with force in the oven by a fan positioned on the posterior wall of the oven itself. The heat thus reaches every part of the poven in a rapid and uniform fashion permitting the simultaneous cooking of various different foods positioned on different shelves,with out any odour exchange.
The oven can also be used for cooking on one level only, in which case the lower shelves should be used in order to facilitate observation during cooking.
Convection cooking is particularly useful for sterilizing conserves, home-made bottled fruit and for drying mushrooms and fruit.

Tips on traditional and convection cooking
Cooking desserts:
Cakes need a moderate temperature (usually between 150° and 200°C) and also require the oven to be pre-heated (for about 10 minutes).The door must not be opened until at least three quarters of the cooking time has passed. Beaten mixtures should not slip too readily off the spoon, since excessive fluidity will prolong the cooking time with no useful effect.

If three levels of cakes and tarts are to be cooked at the same time in the oven it is advisable to leave one level free between the two lower shelves (fig. 6).

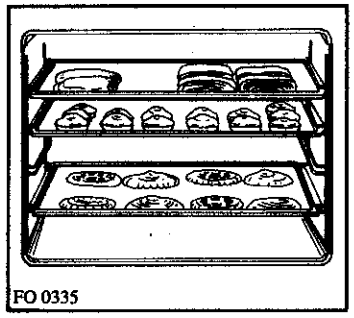


Fig. 6

Cooking meat and fish
Any meat to be cooked in the oven should weigh at least 1 kilo, in order to avoid it drying out too much. Very tender red meats, to be cooked well on the outside but rare inside, maintaining all the juices, require a brief cooking time at a high temperature (200-250°C). White meats, poultry and fish require cooking at low temperatures (150-175°C). The sauce ingredients should only be added immediately to the roasting tin if the cooking time is short; otherwise, they should be added in the last half hour . The degree to which meat is cooked can be tested by pressing it with the back of a spoon: if it does not give, it is just right. The cooking time for roast beef and fillet steak, which should remain pink internally, the cooking time is short.
Meat can be cooked either in a suitable dish/ tin or directly on the grill, under which the dripping-pan should be inserted to collect the juices. The grill can operate from both above and below the food (fig. 7). At the end of cooking it is advisable to wait at least 15 minuted before carving the meat so that the juices do not all run out.
Plates can be warmed in the oven at minimum temperature.

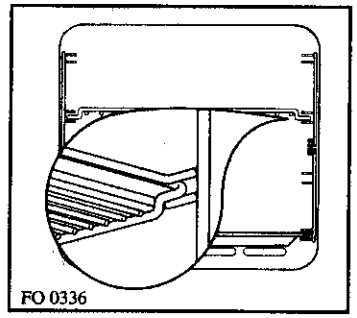


Fig. 7

Heat-blast cooking
This type of cooking involves the alternate functioning of the grill and the fan (convection heating).
It permits the heat to penetrate to the inside of the food gradually without exposing it externally to the direct action of the grill for too long.

Suitable for
very thick meats
poultry

Grill cooking
The heat issues from the top of the oven.

Suitable for
thinner meats
toasted sandwiches

Tips on cooking by grill and heat-blast
Nearly all meats can be cooked by grill, with the exception of some lean game meats and meatballs.
Meat and fish to be cooked on the grill should be lightly oiled and always placed directly on the grill, the position of which in relation to the grill element depends on the thickness of the meat or fish itself, so as to avoid burning on the surface and insufficient internal cooking.
The formation of smoke and unpleasant odours caused by drops of fat or juice can be avoided by adding one or two glasses of water to the dripping-pan.

The dripping-pan should always be positioned on the first level up from the bottom of the oven when cooking by grill or heat-blast.

During cooking the oven light will stay on.